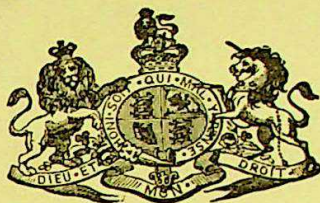


426-2

1876

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Embalming



RECORDED

A.D. 1876, 15th JUNE. N° 2479.

Preserving Meat and Fish.

(Provisional Protection not allowed.)

PROVISIONAL SPECIFICATION left by Henry Edward Newton at the Office of the Commissioners of Patents on the 15th June 1876. A communication from abroad by Alfred Nobel, of Paris, in the Republic of France.

HENRY EDWARD NEWTON, of the Office for Patents, 66, Chancery Lane, in the County of Middlesex, Civil Engineer. "AN IMPROVED PROCESS FOR PRESERVING MEAT AND FISH."

This Invention consists of an improved process for preserving meat and fish by the employment of certain chemical substances possessing preserving qualities.

To this end the preservative substance in a state of solution is injected either
10 into the veins or into the tissues of the living animal, a sufficient time being allowed before slaughtering, so that the circulation of the blood will distribute uniformly the active element through every part of the body.

Amongst the preservative substances which serve for this purpose are naturally those which are not poisonous, such, for instance, as salicylic or salicylic acid and
15 its salts, boric acid and its salts, the silicate of soda and other analogous salts.

LONDON: Printed by GEORGE EDWARD EYRE and WILLIAM SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty. 1876.

[Price 2d.]